



# Poggio alle Mura

Rosso di Montalcino DOC

2020

## VARIETY

Sangiovese from a combination of selected clones, from the estate research started in 1982.

## DESCRIPTION

Thanks to the perfect union between innovation and tradition comes a Rosso di Montalcino of great elegance.

The mild temperatures and the scarcity of rainfall in the winter, as well as then in the spring, led to an early growth development of the vines. In June, there was repeated rain with mild temperatures, which allowed for a surprising vegetative-productive balance of the vineyards. During the following summer months, the warm temperatures and the sunny weather allowed for perfect veraison and ripening of the grapes. The harvest took place earlier than usual. The grapes were in perfect condition and, thanks to the good temperature ranges and the absence of rain, presented excellent aromatic profiles and good acidity.

The result is a fresh and fruity wine with a ruby red colour. Intense aromas of cherry and blackberry perfectly combine with notes of licorice and tobacco. The structure is large and enveloping. Long and pleasant finish on the palate.

Perfect marriage with red meats and game, as well as ideal with medium-aged cheeses. The ample structure, soft and very consistent, allows a good aging.

## TECHNICAL NOTES



*Soil:* area characterized by slopes with a good incline where the soils develop on reddish continental and clay sediments with significant presence of stones and pebbles.



*Trellising System:* spurred cordon – Banfi alberello  
*Planting Density:* 4200 - 5500 vines/ha.  
*Yield:* 70 q/ha.



*Fermentation:* in temperature-controlled (25-30°C) *Horizon* hybrid French oak and stainless-steel tanks  
*Aging:* in French oak casks (90-60 hl) and part in French oak barrique (350 l) for 12 months.



*Alcohol:* 14,5%



*Suggested serving temperature:* 16-18°C



*First vintage produced:* 2010



AVAILABLE FORMATS:  
0,75 l. - 1,5 l.